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DIALOG(R) File 352:DERWENT WPI
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WPI Acc No: 86-323852/198649

Canned dairy drink e.g. for hot vending machine - contg. polyglycerine
fatty acid ester and sucrose fatty acid ester as emulsifiers

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Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
JP 61242567	A	19861028	JP 8583885	A	19850418		198649 B

Priority Applications (No Type Date): JP 8583885 A 19850418

Patent Details:

Patent	Kind	Lan	Pg	Filing Notes	Application	Patent
JP 61242567	A		5			

Abstract (Basic): JP 61242567 A

Polyglycerin fatty acid ester (0.01-0.05 wt.% to total) and sucrose fatty acid ester (0.002-0.02 wt.% to total) are added as emulsifier to dairy drink (e.g. milk cafe au lait, etc.). The dairy drink is homogenised, canned and sterilised.

USE/ADVANTAGE - Process provides preservable canned drink for hot vending machine. The canned dairy drink is free from aggregation of protein and floating of fat. (5pp Dwg.No. 0/0)

Derwent Class: D13

International Patent Class (Additional): A23C-009/00; A23F-005/24;
A23L-002/00